

# PRODUCT SPECIFICATION



**Item Code** 

PRODUCT NAME MARGARINE BIOPASTRY

Controlbody at origin CCPB

#### 1) GENERAL DESCRIPTION

Product	Emulsion of vegetables oils and fats (palm oil, fractioned palm oil, sunflower oil from			
	pressing), water, emulsifier (sunflower lecithin), salt, concentrated lemon juice and natural			
	flavours			
Origin	Italy			

#### 2) NUTRITIONAL VALUES in 100 g

(Average Values - Source: USDA Nutrient Database)

Energy value	2960 kJ – 720 kcal
Carbohydrate	0,0 g
Protein	0,0 g
Fat	92,0 g
Ash	0,0 g
Dietary fiber	0,0 g

#### 3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Compact pat with good plasticity, smooth surface with uniform straw-yellow color, without air bubbles	
Smell	Neutral, no off smell	
Taste	Neutral, no off taste	
Fat matter content	<80%	
Kreiss test	Negative	
Peroxid number	Max 15 meq O <sub>2</sub> /kg	
Acidity (in oleic acid)	Max 0,80%	
Melting point	41 – 44 °C	

#### 4) MICROBIOLOGICAL PARAMETERS

Total plate count	≤ 50.000 ufc/g
Coliforms	< 10 ufc/g
Yeasts and Moulds	< 100 ufc/g
Salmonella	Absent

### 5) BIOLOGICAL PARAMETERS

GMO	Absent



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#### 6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	Yes
Bio Suisse	
JAS	
Kosher	
BRC	

#### 7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from direct light, heat and source of possible cross	
	contamination.	
Notes Product stored in dedicated warehouse with controlled temperature		

#### 8) PACKAGING AND SHELF LIFE

Packaging	External: cardboard box. Internal: polythene bags.
Net weight 20 kg	
Shelf -life	Best before date within 12 months from the production

#### 9) SAFETY MEASURES

ty measures for this type of product

### 10) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 852/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"



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## 11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley,	NO	NO	YES	NO
oat, spelt, khorasan and derived products				
Shellfish and derived products	NO	NO	NO	NO
Molluscs and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (Amigdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts [Carya illinoesis (Wangenh) K.Koch], Brasile nuts (Bertollethia excelsia), pistachio (Pistacia vera), Macadamia nuts (Macadamia ternifolia) and derived products	NO	YES	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO <sub>2</sub>	NO	NO	NO	NO

Editing	Control	Approval	Last revision
March 2017	January 2020	January 2020	April 2020